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COCKTAIL
BOOK 

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The Cocktail Book

The Cocktail Book

A Sideboard Manual for Gentlemen

*"To know how to drink wine belongs only
to a cultivated taste; to know how to tempt
guests to indulge in it with pleasure belongs
only to the host gifted with rare tact and
artistic discrimination."*

London

John Macqueen

MDCCCXIII

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Introduction

THIS book is not placed before the public as a "bar-tender's guide," nor is it a list of all the fancy combinations of various liquors invented to advertise certain establishments, or for imposing on the ignorant. It is a recipe book compiled for private use. By following the directions given, it is hoped that any gentleman will be able to provide his friends with most of the standard beverages, mixed in an acceptable manner.

FOR the use of those who have not been in the habit of handling wines, some hints are given concerning the care, the serving, and the combining of the various kinds, so that the qualities of a good dinner will not be marred by an injudicious disposition of the liquids.



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Cocktails.

*IF all your beauties, one by one,
I pledge, dear, I am thinking
Before the tale were well begun
I had been dead of drinking.*
— Oliver Herford.

THERE are several ways of mixing a cocktail. Some prefer to shake it thoroughly; by doing this it is made very cold. The best way to make a cocktail in a mixing glass is to stir it with a fork rather than with a spoon. By this method the ice is melted faster, cooking the liquor faster, and diluting it a little more.

IT is quite customary, in serving a dry cocktail, to put an olive, preferably stoned, in the glass. With a sweeter one a maraschino cherry, or a small preserved orange is generally given.

The True Story of the Cocktail.

THIS is the true and delightful history of that most delicious of beverages, the "Cock's Tail"; of how it came by its name, and of the maid, Daisy Allen, who contrived it, together with sundry recipes for its making.

NOW it has long been known among all those who love good liquor and a pretty face, and more particularly among the soldiers (truly most discerning and thirsty brutes), that nowhere in all the valley can be had such refreshment for man and beast as at the sign of the Bunch of Grapes, in Kingston; and that no more genial host ever beamed forth heartier comfort to the weary passengers who halted there than Squire Allen; and that no prettier maid, whether to draw a bumper or toss a kiss,

stood behind the bar than the Squire's chief failing, Daisy.

FOR is it less known that, though the Squire was ever a stout fellow himself, and as quick with a buffet as any man, and as ready with a smile, he had yet another failing beside Daisy, in that he was inordinately fond of the wholesome sport of cock-fighting, and that whoso injured or even spoke an ill word of one of his birds, stood in sore danger of his hide.

SO when, after an unwonted period of ill-humour and testiness, and much fidgeting of his big self about the neighbourhood, the Squire at last told dismally of the loss of his finest bird, the townsfolk knew that it would go hard with the rascal who had stolen him, and that he who was so lucky as to find and restore the bird would be welcome at the Bunch of Grapes always, no matter how many marks stood under his mug on the soapstone chimney-piece by the bar.

SO for many days things went on; not even Daisy being able to cheer the heart

of her father, though her own was none too light. And then, one day, came a young lieutenant riding gaily into town with the selfsame great bird under his arm. He leaped from his horse, and was seized by the Squire, so overjoyed at the return of his pet that he forgot in a moment all his ill-humour, and called for the best in the house to refresh the young man.

NOW, whether it were from excitement, or nervousness, or accident, or whether, perchance, Mistress Daisy had before discovered the secret, and held it close for a great event, certain it is that she mixed sundry drops of bitters and wine of roots with a dram of good Kentucky whiskey, the whole poured over some generous bits of ice (not a little luxury in itself), and they all drank of the beverage "to the cock's tail,"—for Jupiter had not lost a single feather.

AND then the gallant lieutenant swore bravely that, in memory of the event, the delectable mixture he had drunk should be known through all the army as a cock's tail.

THAT he has been as good as his word you may all bear me witness, for who of you have not drunk the stuff, too much, perhaps, and each better than the last? But nowhere can it be had of finer quality, or smoother mix, than at the Bunch of Grapes, where the hearty lieutenant and his pretty wife, Daisy, still tell the tale, and where even the Squire—an old man now—will leave his whole yard of poultry for a cock's tail.

IN preparing the recipes contained in this little book, it is almost superfluous to add that in order to ensure the best results none but the best ingredients should be used.

ANY good brands of spirits are satisfactory in the preparation of cocktails, but a word of warning is necessary as regards the Bitters, in consequence of the unscrupulous way in which these have been imitated.

ONE but the genuine Dr Siegert's Angostura Bitters should be used. This can be obtained from any respectable wine-merchant or stores. Stress is laid on this point because it is chiefly to the Angostura Bitters that the delicious flavour and tonic properties of the well-made cocktail are due.

Cocktails.

THE "syrup" referred to in many of the receipts is sold by all chemists under the name of "simple syrup." It is only sugar dissolved in an equal bulk of water, and anyone can make it for himself. Sugar will do equally well, but it saves time and trouble to keep a bottle of syrup handy, as it saves the trouble of dissolving the sugar. It will keep good for any length of time.

Absinthe Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; three dashes syrup ; one pony absinthe. Fill with ice, mix well, and strain into a cocktail glass.

Armour Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; one-half sherry and one-half vermouth. Fill with ice, mix well, and strain into a cocktail glass. Add a piece of orange peel.

Blackthorn Cocktail.

Use Mixing Glass.

TWO dashes Angostura bitters ; two-thirds Tom gin ; one-third Sloe gin. Fill with ice, mix, and strain into a cocktail glass.

Blenton Cocktail.

Use Mixing Glass.

TWO dashes Angostura bitters ; one-half Plymouth gin ; one-half French vermouth. Fill with ice, mix, and strain into a cocktail glass.

Brandy Cocktail.

Use Mixing Glass.

TWO dashes syrup ; two dashes Angostura bitters ; one portion brandy. Fill with ice, mix, and strain into a cocktail glass.

Brandy Cocktail—Fancy.

Use Mixing Glass.

THREE dashes maraschino ; two dashes Angostura bitters ; one dash orange bitters ; one portion brandy. Fill with ice, mix, and strain into a cocktail glass, the rim of which has been moistened with a piece of lemon and dipped in powdered sugar.

Brandy Cocktail—Old-fashioned.

CRUSH lump of sugar in a whiskey glass with sufficient hot water to cover the sugar. Add one lump of ice ; two dashes Angostura bitters ; a small piece lemon peel ; one portion brandy. Stir with small bar spoon. Serve, leaving spoon in glass.

Brut Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters; one portion Italian vermouth; three dashes acid phosphate. Fill with ice, shake well, and strain into a cocktail glass.

Champagne Cocktail.

Use Long, Thin Glass.

ONE lump cut loaf sugar, saturated with Angostura bitters; one lump ice; one piece lemon peel. Fill glass with cold champagne, stir with spoon, and serve.


Cholera Cocktail.

Use Bar Glass.

HALF a teaspoonful Jamaica ginger, half a teaspoonful Angostura bitters; half a pony brandy; half a pony port wine; one and a half ponies cherry brandy. Grate nutmeg, and stir in with spoon. Use no ice.


Cider Cocktail.

Use Thin Cider Glass.

 ONE lump cut loaf sugar, saturated with Angostura bitters; one lump ice; one small piece lemon peel. Fill with cold cider, stir with spoon, and serve.


Coffee Cocktail.

Use Mixing Glass.

 ONE teaspoonful powdered sugar; one fresh egg; half spoonful Angostura bitters; one portion port wine; one portion brandy. Fill with ice, shake thoroughly, and strain into a large cocktail glass. Grate a little nutmeg on top before serving.

Florida Cocktail.

Use Medium-sized Tumbler.

 FILL glass three-quarters with ice, juice of one lemon and one and a half orange, three dashes Angostura bitters. Stir with spoon and serve.

Gin Cocktail—Holland.

Use Mixing Glass.

THREE dashes bitters ; three dashes Angostura syrup ; one portion Holland gin. Fill with ice, mix, and strain into a cocktail glass.

Gin Cocktail—Old-fashioned Holland.

PUT a lump of sugar in a whiskey glass, and cover it with hot water. Crush the sugar ; add lump of ice, three dashes Angostura bitters, small piece lemon peel, one portion Holland gin. Mix with small bar spoon, and serve with spoon in glass.

Gin Cocktail—Plymouth.

Use Mixing Glass.

THREE dashes Angostura bitters ; one small lump sugar ; one portion Plymouth gin. Fill with ice, mix well, and strain into a cocktail glass.

Gin Cocktail—Tom.

Use Mixing Glass.

THREE dashes Angostura bitters; one small lump sugar; one portion Tom gin. Fill with ice, mix, and strain into a cocktail glass.

Gin Cocktail—Old-fashioned Tom.

MAKE the same as an Old-fashioned Holland Gin Cocktail, using Tom in the place of Holland gin.

Harvard Cocktail.

Use Mixing Glass.

ONE dash syrup; three dashes Angostura bitters; one-half Italian vermouth; one-half brandy. Fill with ice, mix, and strain into a cocktail glass, then fill with seltzer and serve quickly.

Irish Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; two dashes Horsford's acid phosphate ; one-half Italian vermouth ; one-half whiskey. Fill with ice, mix, and strain into a cocktail glass.

Jamaica Rum Cocktail.

Use Mixing Glass.

TWO dashes syrup ; four dashes Angostura bitters ; one portion Jamaica rum. Fill with ice, mix, and strain into a cocktail glass.

Jersey Cocktail.

Use Thin Cider Glass.

ONE lump ice ; one-half teaspoonful fine sugar ; two dashes Angostura bitters ; one piece lemon peel. Fill up with cold cider. Stir well, and serve while effervescent.

Lemon Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters; two dashes syrup; lemon juice. Fill with ice, mix, and strain into a cocktail glass.

Manhattan Cocktail.

Use Mixing Glass.

THREE dashes syrup; three dashes Angostura bitters; one-half Italian vermouth; one-half whiskey. Fill with ice, mix, and strain. Add a small twist of lemon peel.

Manhattan Cocktail—Dry.

MAKE the same as a Manhattan cocktail, leaving out the syrup.

Manhattan Cocktail—Extra Dry.

MAKE the same as the dry cocktail, using French vermouth instead of Italian.

Martini Cocktail—No. 1.

Use Mixing Glass.

THREE dashes Angostura bitters; one-half Tom gin; one-half Italian vermouth; small piece lemon peel. Fill with ice, mix, and strain into a cocktail glass.


Martini Cocktail—No. 2.

Use Mixing Glass.

THREE dashes Angostura bitters; one-half Tom gin; one-half Italian vermouth; half a teaspoonful sherry, small piece lemon peel. Fill with ice, mix, and strain into a cocktail glass.


New Orleans Cocktail.

Use Mixing Glass.

 ONE dash Angostura bitters ; one portion Italian vermouth. Fill with ice, shake well, strain into a star champagne glass. Fill with soda water.


Oyster Cocktail.

Use Tumbler.

 FEW dashes lemon juice ; one dash Tobasco sauce ; one teaspoonful vinegar ; a few dashes tomato catsup ; six oysters with all their liquor. Season to taste with pepper and salt. Mix, and serve with small fork in the glass.

Princeton Cocktail.

Use Mixing Glass.

 HREE dashes Angostura bitters ; three quarters Tom gin. Fill with ice, mix, and strain into a cocktail glass. Add one-quarter port wine carefully, and let it settle to botton before serving.

Puritan Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; one spoonful yellow chartreuse ; two-thirds Plymouth gin ; one-third French vermouth. Fill with ice, mix, and strain into a cocktail glass.

Riding Club Cocktail.

Use Mixing Glass.

ONE glass Angostura bitters ; small spoonful Horsford's acid phosphate. Fill with ice, mix, and strain into a cocktail glass.

Rob Roy Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; two-thirds Scotch whiskey ; one-third Italian vermouth. Fill with ice, mix, and strain into a cocktail glass. Serve an olive in the glass.

Soda Cocktail.

Use Large Glass.

THREE or four lumps of ice ; one teaspoonful powdered sugar ; four dashes Angostura bitters ; one bottle plain soda, or lemon soda ; one slice lemon peel. Stir with spoon and serve. In mixing, care should be taken that the soda does not run over the glass.

Thistle Cocktail.

Use Mixing Glass.

TWO dashes Angostura bitters ; one-third Italian vermouth ; two-thirds Scotch whiskey. Fill with ice, mix, and strain into a cocktail glass. Add curl of lemon peel.

Turf Cocktail.

Use Mixing Glass.

TWO dashes Angostura bitters ; one-half Tom gin ; one-half Italian vermouth. Fill glass with ice, stir well, and strain into a cocktail glass.

Tuxedo Cocktail.

Use Mixing Glass.

ONE dash Angostura bitters ; one spoonful sherry ; one-half Tom gin ; one-half Italian vermouth. Fill with ice, mix, and strain into a cocktail glass.

Vermouth Cocktail.

Use Mixing Glass.

TWO dashes Angostura bitters ; one portion Italian vermouth. Fill with ice, mix, and strain into a cocktail glass.

Vermouth Cocktail—Dry.

MAKE the same as Vermouth Cocktail, substituting French vermouth for Italian.

Vermouth Cocktail—Fancy.

Use Mixing Glass.

THREE dashes maraschino, three dashes Angostura bitters; one portion Italian vermouth. Fill with ice, mix, and strain into a cocktail glass, the rim of which has been moistened with a piece of lemon peel and dipped into powdered sugar.

Vermouth Cocktail—French.

Use Mixing Glass.

THREE dashes Angostura bitters; one portion French vermouth. Fill with ice, mix, and strain into a cocktail glass.

West India Swizzle.

THIS is an old-fashioned Cocktail, but one of the simplest to make, and "par excellence" one of the most popular.

THE Cocktail is not only delicious, but is a splendid tonic.

TO an ordinary drink of gin, whiskey, or brandy, add one-sixth part of Angostura bitters, and one-sixth part of simple syrup.

IF syrup is not handy, a good-sized lump of sugar dissolved separately in water will do as well.

POUR all into a large glass and add an equal quantity of water or powdered or broken ice, and swizzle to a froth with a swizzle stick.

SERVE in a cocktail glass or a small tumbler.

IF a little more water be added, the foam comes quicker and is more lasting.

IF preferred, it can be served "still," *i.e.*, not swizzled, but well stirred.

Whiskey Cocktail.

Use Mixing Glass.

TWO dashes syrup ; three dashes Angostura bitters ; one portion whiskey. Fill with ice, mix, and strain into a cocktail glass. Add a twist of lemon peel.

Whiskey Cocktail—Fancy.

Use Mixing Glass.

TWO dashes maraschino ; three dashes Angostura bitters ; one portion whiskey. Fill with ice and mix till very cold. Strain into a cocktail glass, the rim of which has been moistened with lemon juice and dipped into powdered sugar.

Whiskey Cocktail—New York.

Use Mixing Glass.

TWO dashes Angostura bitters ; one-half whiskey ; one-half Italian vermouth ; half a teaspoonful sherry. Fill with ice, mix, and strain into a cocktail glass. Add small piece lemon peel.

Whiskey Cocktail—Old-fashioned.

PUT a lump of sugar in a whiskey glass , add enough hot water to cover the sugar. Crush the sugar ; add a lump of ice, three dashes Angostura bitters, one portion whiskey, small piece lemon peel. Mix with small spoon, and serve with spoon in glass.

Yale Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; piece lemon peel ; one portion Tom gin. Fill with ice, mix, and strain into a cocktail glass ; add a squirt of siphon seltzer, soda, or lemonade.

York Cocktail.

Use Mixing Glass.

THREE dashes Angostura bitters ; two-thirds Scotch whiskey ; one-third Italian vermouth. Fill with ice, mix, and strain into a cocktail glass.

Ready-made Cocktails.

TO some people the making of a cocktail has almost as much fascination as the drinking thereof, whilst others who would like to indulge in a cocktail are deterred by the trouble of making. To meet the demand of this class, several so-called cocktails have been put on the market, but the only preparation worthy of the name is one known as "Crane's Cocktails," which is made in all the favourite varieties, such as Gin, Whiskey, Manhattan, Martini, etc., and which can be obtained from all wine-merchants.

CRANE'S Cocktails are the only preparations in which the several items which go to make a cocktail are so cunningly compounded that when stirred up with a little broken ice, they have all the delicious fragrance and aroma so much prized by connoisseurs. Indeed they are superior to all but the very best amateur made cocktails, by reason of the accuracy and consistency of their manufacture, which is as exact as a doctor's prescription.


Miscellaneous Mired Drinks.

*FILL up the bowl ; upon my soul,
Your trouble you'll forget, sir.
If it takes more, fill twenty score,
Till you have drowned regret, sir.*


Miscellaneous Mixed Drinks.

Absinthe Frappe.

Use Mixing Glass.

 ONE pony absinthe. Fill glass with fine ice, shake well, and strain into a cocktail glass.

Brandy Flip.

 ONE teaspoonful sugar; one wine-glass brandy; one fresh egg. Fill glass half full of fine shaved ice. Shake well in shaker. Strain into star champagne glass, and grate a little nutmeg on top.

Brandy Smash.

Use Mixing Glass.

HALF teaspoonful sugar; half wine-glass water; dissolve; three or four sprigs fresh mint; half glass fine shaved ice; three dashes Angostura bitters; one wine-glass brandy. Stir well with spoon. Strain into fancy bar glass, and ornament with fruit in season.

Brooklyn Kümmel.

Use Cocktail Glass.

FILL glass with fine shaved ice, place on top a slice of lemon. Pour the kummel over this until the glass is full.

Buttered Rum.

Use Tumbler.

ONE lump sugar; dissolve in hot water; one-third rum; two-thirds hot water; butter the size of a walnut. Grate a little nutmeg on top.

Champagne Cobbler.

Use delicate Wine-Glass.

SMALL lump sugar. Fill glass with shaved ice. Two dashes Angostura bitters. Pour in champagne till the glass is full. Serve with straw, and decorate with fruit and leaves.

Champagne Cup.

Use Glass Pitcher.

HALF teaspoonful sugar; one rind of lemon; three slices orange; three slices lemon; one slice cucumber peel; one teaspoonful Angostura bitters; one pony brandy; one pony maraschino; one pony white curaoa; one wine-glass sherry; one quart champagne; one bottle soda; two or three large lumps of ice. Ornament with fresh mint.

Cider Cup.

SAME as Champagne Cup, using cider in the place of champagne.

Claret Cobbler.


Use Large Glass.

ONE tablespoonful powdered sugar. Fill glass with shaved ice. Pour full of claret. Shake in shaker. Ornament with fruit and serve with straws.

Claret Cup.


SAME as Champagne Cup, using claret in the place of champagne.

Digester.

 ONE teaspoonful syrup, or powdered sugar, one teaspoonful Angostura bitters; add wine-glass water. See that the sugar is well dissolved.

Egg Nog.

Use Mixing Glass.

 HREE-QUARTERS tablespoon sugar; one wine-glass whiskey or brandy; half teaspoon Angostura bitters; one-half glass shaved ice; one fresh egg. Fill glass with fresh milk. Shake well, strain into a large glass, and grate over it a little nutmeg.

Bowl of Egg Nog.


Suitable for New Year's Party.

This recipe is for making a two-gallon bowl full.

TWO pounds fine powdered sugar ; twenty fresh eggs. Have the yolks separated and beaten till thin as water. Add the yolks to the sugar, and dissolve well with spoon. Two quarts good old brandy ; one and a half pints St. Croix or Jamaica rum ; two tablespoonsful Angostura bitters ; one and a half gallons rich milk. Mix the ingredients well with ladle, stirring continually while pouring in the milk. Beat the whites of eggs to stiff froth. Pour this froth carefully over the mixture. In serving, dip out with ladle. Put a little of the white on the top of each help, and grate on a little nutmeg. Serve in punch glasses.


Gin Fizz.

Use Mixing Glass.

 ONE-HALF tablespoonful sugar ; three or four dashes lemon juice ; four dashes Angostura bitters ; one wine-glass Tom gin. Fill glass with ice ; shake ; strain into fizz glass, and fill up with soda.


Gin Rickey.

Use Medium-sized Tumblers.

 JUICE one lime ; leave half of the pressed lime in glass ; one lump ice ; one wine-glass Tom gin. Fill with siphon.

Golden Fizz.

Use Mixing Glass.

 ONE-HALF tablespoonful sugar ; three or four dashes lemon juice ; four dashes Angostura bitters ; one wine-glass Tom gin ; yolk of one egg. Fill glass with ice, shake well, and strain into fizz glass. Fill with siphon.

Hot Irish.

TWO lumps sugar. Fill glass two-thirds with boiling water; dissolve sugar. One wine-glassful Irish whiskey; one slice lemon peel. Serve with spoon.

Hot Scotch.

Use Hot-Water Glass.

TWO lumps sugar. Fill glass two-thirds full boiling water, and dissolve sugar. One wine-glass Scotch whiskey; one slice lemon peel. Serve with spoon.


Hot Spiced Rum.

Use Hot-Water Glass.

ONE or two lumps loaf sugar. Fill glass two-thirds full boiling water, and dissolve sugar; one wine-glass Jamaica rum; six or eight cloves. Serve with spoon. Good for sore throat.


John Collins.

Use Long Glass.

 ONE-HALF teaspoonful sugar; five or six dashes lemon juice; five or six dashes Angostura bitters; one wine-glass Holland gin. Dissolve the sugar with spoon; add three or four lumps of ice, and pour in a bottle of soda water.

Milk Punch.

Use Mixing Glass.

 THREE - QUARTERS tablespoonful sugar; one wine-glass whiskey or brandy: three dashes Angostura bitters; one-half glass shaved ice. Fill glass with good milk, shake, and strain into large glass. Grate a little nutmeg on top.

Mint Julep.

ONE-HALF tablespoonful sugar ; one-half wine-glass water ; three or four sprigs fresh mint. Stir well till the essence of mint is well extracted. Fill up glass with shaved ice. One wine-glass whiskey or brandy. Shake well and ornament with fruit and mint leaves.

Pink One.

Use Mixing Glass.

THREE or four dashes lemon juice ; one wine-glass Tom gin ; one-half pony Grenadine. Shake, strain into fizz glass, and fill with siphon.


Plush.

Use Glass Pitcher.

TWO or three large lumps ice ; one pint champagne ; one pint claret. Pour into pitcher and stir with spoon.


Port and Starboard.

Use Pousse Café Glass.

 ONE-HALF orange curaçoa ; one-half green mint. Pour carefully so that they will not mix.


Port Wine Flip.

Use Mixing Glass.

 ONE teaspoonful powdered sugar ; one wine-glass port wine ; one fresh egg. Fill glass half full of shaved ice. Shake well, strain into star champagne glass, and grate a little nutmeg on top.

Port Wine Sangaree.

Use Mixing Glass.

 ONE teaspoonful sugar dissolved in a little water ; one wine - glass port wine ; five or six lumps of ice. Stir with spoon. Strain into a star champagne glass, and grate a little nutmeg on top.

Rhine Wine Cobbler.

ONE tablespoonful powdered sugar ; one-half glass water. Dissolve well with spoon. Fill glass with shaved ice. Fill with Rhine wine. Shake well and ornament with fruits. Serve with straws.

Rickety Scotch.

Use Medium-sized Tumbler.

HALF a lemon squeezed into glass ; two dashes Angostura bitters ; one wine-glass Scotch whiskey ; one lump ice. Fill with siphon.

Royal Plush.

Use Glass Pitcher.

TWO or three large lumps ice ; one pint champagne ; one pint of Burgundy. Pour into glass pitcher and stir with spoon.

Sam Ward.

RIND of one lemon placed in cocktail glass; fill with fine ice; then fill the glass with yellow chartreuse.


Sauterne Cobbler.

Use Large Glass.

THREE - QUARTERS tablespoonful powdered sugar; one-quarter wine-glass water. Dissolve well with spoon. Fill glass with fine shaved ice; one and a half wine-glassfuls sauterne. Shake well and ornament with fruit. Serve with straws.


Sauterne or Hock Cup.

Use Glass Pitcher.

 ONE tablespoonful sugar; rind of one lemon; three slices orange; three slices lemon; berries; one slice cucumber peel; one pony brandy; one pony maraschino; one wine-glass sherry; one quart sauterne or hock; one bottle soda; two or three lumps ice. Ornament with fresh mint.


Shandy Gaff.

Use Large Glass.

 HALF beer or ale; half ginger ale. This is best if the parts are poured in together.


Sherry Cobbler.

Use Large Glass.

 ONE tablespoonful powdered sugar dissolved in a little water. Fill glass with shaved ice. Fill with sherry; shake well. Ornament with fruits and serve with straws.

Sherry Flip.

Use Mixing Glass.

 ONE teaspoonful powdered sugar : one wine-glass sherry wine ; one fresh egg. Fill glass half full shaved ice. Shake well ; strain into star champagne glass and grate a little nutmeg on top.

Tom Collins.

Use Large Glass.

MAKE same as John Collins, using Tom gin instead of Holland.

Whiskey Sour.

HALF tablespoonful sugar; two or three dashes lemon juice; one squirt of seltzer. Dissolve well. One wine-glass whiskey. Fill glass with ice, stir well, and strain into glass.

Non-Alcoholic Drinks.

*HERE'S lovers two to the maiden true,
And four to the maid caressing,
But the wayward girl, with the lips that curl,
Keeps twenty lovers guessing.*

Non-Alcoholic Drinks.

Boston Cooler.

Use Large Glass.

RIND of one lemon ; three lumps ice
bottle sarsaparilla ; bottle ginger ale.

Brunswick.

Use Mixing Glass.

HALF tablespoonful sugar ; one fresh
egg ; half glass shaved ice. Fill
glass with ice, shake, strain into large
glass, and grate nutmeg on top. Serve
with straws.

Bull's Eye.

Use Large Glass.

TRIND of one lemon; three lumps ice, half pint cider; one bottle ginger ale.

Horse's Neck.

Use Large Glass.

TRIND one lemon; four dashes Angostura bitters; two or three lumps ice; one bottle ginger ale. Stir with spoon.

Lemonade.

Use Large Glass.

TABLESPOONFUL sugar; three or four dashes lemon juice; three or four lumps of ice. Fill glass with water, shake well, and ornament with fruits. Serve with straws.

Lemonade and Angostura or Lemonade Cocktail.

Use Large Glass.

THREE or four lumps of ice. One teaspoonful Angostura ; small bottle lemonade. Stir, taking care that the lemonade does not run over the glass.

Lemon Squash.

Use Large Glass.

TABLESPOONFUL sugar. Juice half lemon. Three or four lumps ice. Add small bottle soda water and serve.

THE above is greatly improved by the addition of a teaspoonful of Angostura bitters.

Egg Lemonade.

Use Mixing Glass.

ONE fresh egg ; tablespoonful sugar ; four or five dashes lemon juice ; four or five lumps of ice. Fill with water, shake well, and strain into a large glass.

Soda Lemonade.

Use Large Glass.

TABLESPOONFUL sugar ; three or four dashes lemon juice ; three or four lumps ice ; bottle plain soda. Stir well with spoon, remove ice and serve.

Limeade

Use Large Glass.

TABLESPOONFUL sugar ; juice three limes. Fill glass half full shaved ice. Fill with water, shake well, and dress with fruit. Serve with straws.

Mule's Collar.

Use Large Glass.

JUICE one lime ; three dashes Angostura bitters ; three lumps ice ; one bottle dry ginger ale.

Orangeade.

Use Large Glass.

TABLESPOONFUL sugar ; one dash Angostura bitters. Squeeze the juice of one orange. Fill glass half full with fine shaved ice. Fill with water, shake well, and dress with fruit. Serve with straws.

Care and Serving of Wines.

*O LITTLE fishes of the sea,
Had I the power divine,
I'd turn you into silver cups
And your sea to purple wine.*

Care and Serving of Wines.

WINE does not differ from any other luxury in this world. Each person has his own ideas and tastes concerning it. On this account, no hard and fast rules can be laid down. There are, however, certain customs which have been almost universally adopted by "good livers." These will be embodied in the following few lines.

AS relating to beer or wine in the cask, it is not necessary to give any instructions. Beer served from the keg is an article scarcely ever seen in the household. If one has wine in the barrel, he must have a professional to bottle it, who is an expert at the business.

BEER or ale should not be served too cold. It may be placed near the ice, with the bottle in an upright position. It should not come in contact with the ice, as it would

be chilled. In pouring it, care should be taken not to shake the bottle, so as to stir up the sediment.

CLARET, Burgundy, Sauterne, hock, port, sherry, and other light wines should always be kept with the bottle in a horizontal position. They should be served at a temperature of 60° – 70° , great care being taken not to disturb the dregs.

CHAMPAGNE should always be kept on its side. It should be served as cold as is possible. When it is put on the ice care should be taken not to soak off the labels, and no more should be cooled than is to be used, as it detracts from its vitality to chill and then warm it. If one has to cool champagne in a hurry, it can be well done by turning the bottle in an ice-cream freezer packed with ice and salt.

CORDIALS can be kept at any moderate temperature, and, like any other sweet substances, they should be protected from the invasion of insects.

LIQUORS, such as rum, whiskey, brandy, and gin, are generally bought in

bulk, and need very little care. They are generally kept in a decanter, and served directly from the same; if any particular temperature is desired, it is regulated by the addition of hot or cold water. If liquor is to be kept a great number of years it should be bottled, the bottles laid in a horizontal position, and recorked from time to time.

Choice of Wines for Dinners.

*DRINK no longer water, but use a little wine
for thy stomach's sake.*

— 1 Timothy v. 23.

Choice of Wines for Dinners.

THE variety of wines to be served with a dinner depends largely on the rest of the menu.

BEFORE a stag dinner of any kind, it is generally customary to serve either a cocktail, or a glass of sherry with a dash of Angostura bitters in it. When ladies are present this is generally dispensed with.

FOR a small dinner of four or five courses, it is generally good form to serve sherry with the soup and fish, followed by a Sauterne, hock, or Rhine wine, and nothing further.

AT very elaborate feasts the number of wines introduced is almost unlimited ; but the following list is believed to contain the essential features :

WITH soup, sherry ; with fish, white wine ; with meats, Burgundy and Roman or

kirsch punch ; with roast meats or poultry, champagne ; with entrées, champagne ; with game and salads, champagne, or particularly rich claret or Burgundy ; with dessert and coffee, a little burnt brandy is the most correct liquor, although any kind of cordial is largely served. The chief principle to be followed is that the choicer and heavier wines should follow the lighter ones.

THE END.

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